

## Mexico City Fact Sheet CULINARY

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Home to some of the most critically-acclaimed chefs globally, Mexico City is enjoying a culinary renaissance. Modern, complex flavors and sophisticated cuisine mixed with generations-old traditions has earned Mexico City the reputation as a trendsetter in the world of gastronomy. The world has taken notice of the significance of Mexico's culinary offerings: the United Nations Educational, Scientific and Cultural Organization (UNESCO) added Mexican food as the sole cuisine on the Intangible Cultural Heritage list.

Mexico City is an epicurean melting pot with both traditional and modern cuisines from around the world, reflecting the country's bounty of natural ingredients and a fusion of many cultures. The culinary scene offers everything from elegant fine dining experiences to casual cantinas and food carts. Many restaurants are housed in restored haciendas that are stunning remnants of the city's history, though open-air markets are in abundance, and chic eateries in neighborhoods like posh Condesa and Polanco are just a short walk away. The recently opened **Mercado Roma** offers a chance to sample some of the city's top restaurants under one roof in the trendy Roma neighborhood. Some traditional menu items worth sampling include *antojitos*, *mole*, *tamales*, *tacos*, *mariscos* and *pozole*. The city also offers unique environments to sample Mexican wines and regional spirits, including *tequilas* and *mezcal*s.

Though there are many restaurants specializing in Central Mexican cuisine, the variety of cuisines and restaurants rival that in cities like Paris and New York. Visitors will find excellent French, Italian, Spanish, Japanese, Chinese, Indian, Lebanese, Thai, Brazilian, Argentine, Cuban and Peruvian restaurants in Mexico City. Forbes magazine rated Mexico City the world's fourth-best culinary destination, behind only Paris, Rome and Tokyo. Mexico also plays host to numerous influential culinary events, like the San Pedro Atocpan National Mole Festival (first held in 1977) and the Mesamérica and Millesime México international gastronomic fairs that shape worldwide cuisine.

### ***New and Notable Restaurants***

In a culinary epicenter such as Mexico City, new gastronomic discoveries are to be had daily. Here are a few of the city's new or noteworthy establishments:

- [Champs Elysees](#), the longtime traditional French cuisine restaurant that has been one of Mexico City's favorite dining locations for celebrities, has just moved to a new location in **Polanco**. It's close to the many hotels in the area and offers a fantastic view of Reforma Avenue and the monumental Mexican flag at Campo Marte. The flavors and quality that has made Champs Elysees a top dining destination for locals and visitors alike will still be present in the brand new contemporary setting.
- The **Colonia Roma** neighborhood welcomed **Maison de la Famille** from Champs Elysees' previous owners. The restaurant is bringing a French country style – with some traditional and some new dishes – in a rustic atmosphere. The area attracts a young, hip crowd that lives within the walking-friendly area.
- **Temporal**, a new eatery from chef Diego Perez Turner, is governed by the seasons in every way. Every quarter brings change and creativity to the space, from the uniforms of the waiters to the art, the food, the menu, the wine selection and the drinks. The concept of Temporal relies heavily on fresh, seasonal and local ingredients, attracting customers ready to discover new ways to eat and be entertained by food.
- Chef Alejandro Ruiz's **Guzina Oaxaca** features traditional Oaxacan cuisine with a variety of fresh, organic produce in the upscale **Polanco** neighborhood. Travel + Leisure named this one of the [Best New Restaurants of 2015](#).

### ***Celebrity Chefs and Famous Restaurants***

World-renowned chefs and restaurants abound in Mexico City. Here is a sampling of some who received recent international recognition:

- [Biko](#): Executive Chef Mikel Alonso's Spanish and Mexican modern fusion is a fan favorite, with a menu featuring traditional Basque alongside molecular innovations. Biko has been ranked as one of ["The World's 50 Best Restaurants" by San Pellegrino & Acqua Panna](#).
- [Pujol](#): Chef Enrique Olvera is one of Mexico's most renowned chefs and his restaurant Pujol is known for fusing contemporary and traditional tastes. Olvera also operates a number of ENO locations, focused on innovative culinary projects, and he recently opened the highly-anticipated Cosme this fall in New York. Pujol has been ranked as one of ["The World's 50 Best Restaurants" by San Pellegrino & Acqua Panna](#).
- [Quintonil](#): Chef Jorge Vallejo reinvents traditional Mexican favorites at the chic Polanco restaurant Quintonil, yet another Mexico City addition to the list of ["Latin America's 50 Best Restaurants" by San Pellegrino & Acqua Panna](#).
- Rosetta: Chef Elena Reygadas was awarded the [2014 Veuve Clicquot prize for Best Female Chef in Latin America](#). Her restaurant, Rosetta, began as an experimental project and now includes two bakeries selling homemade jams, pastas and breads, a creative fusion of ingredients, offering relaxed but impeccable service.
- [Sud 777](#): Executive chef Edgar Nunez serves up international cuisine in the chic, three-level space enlivened by stones, glass and gardens. Sud 777 offers contemporary cuisine, ranging from classic French to steaks and chops, and is ranked as one of ["Latin America's 50 Best Restaurants" by San Pellegrino](#).
- Patricia Quintana: Often referred to as the "First Lady of Mexican Gastronomy," Quintana is an acclaimed chef, teacher and author who started Mexico City's first culinary institute. Patricia penned more than ten cookbooks and ran the popular Mexico City restaurant, Izote, for 13 years, prior to closing in 2013.